



Paul Evans Catering

Corporate Events • Staffed/Delivered Private Parties • Gourmet Gifts



When it comes to corporate catering, we pride ourselves on customer service and delicious food that has no equal. From meetings and conferences to employee recognition events, market weeks and product launches... Just give us the details and we will quickly create a proposal that satisfies both taste and budget.

www.paulevanscatering.com

20 West 20th Street New York, NY 10011

212.321.1822 • 212.243.4494



BASIC GOURMET BREAKFAST (Includes All of the following)

Fresh baked muffins, buttery Danish
 Sliced country breads - banana, zucchini & pumpkin
 Homemade apple crumb and chocolate crumb cake
 Miniature bagels w/assorted cream cheese, butter & jam
 PLUS Fresh sliced fruit & berry platter
 Fresh squeezed orange juice & cranberry juice
 Complete coffee, herbal tea & decaf service

Including: Heavy weight plastic ware

Up to - 50 people	\$12.95	pp
51+ people	\$11.95	pp
Bottled Water Service	\$1.75	ea
Linen Tablecloths	\$30.00	ea

Hot Breakfast Additions

Flaky homemade frittatas, Your choice: (10 pers.min.)	\$4.00	pp
Zucchini and wild mushroom/Tomato and leek		
Bacon, onion and potato/Spinach and roast pepper		
Egg Burritos, Your choice: (10 pers.min.)	\$4.00	pp
Asparagus & gruyere, Mushroom & gruyere		
Bacon & cheddar, Proscuitto & roast pepper		

Make it Special

Peanut butter and jelly on banana bread	\$1.95	pp
Brie with fresh berries and candied pecans	\$1.95	pp
Individual assorted Low Fat Yogurt	\$2.25	pp
Yogurt and berry parfaits with granola	\$3.95	pp
Smoked salmon, fresh dill quesadillas	\$2.25	pp
Nova Scotia salmon, caper & tomato platter	\$3.95	pp
Omelets Made to Order (add Omelet Chef Charge)	\$4.95	pp

CORPORATE DELUXE BREAKFAST BUFFET

A Delicious Hot Breakfast (Includes all of the following)

Fresh baked muffins and buttery Danish
 Homemade apple crumb and chocolate crumb cake
 Sliced country breads - Banana, zucchini & pumpkin
 Miniature bagels with assorted cream cheese, butter & jam
PLUS Smoked Nova Salmon with capers, lemon and dill
 Platter of tomato, cucumber, red onion and olives
PLUS Cheddar, Jarlsberg, brie with caramelized walnuts
 Fresh sliced melon, pineapple, kiwi and berry platter

HOT:

Flaky homemade frittatas, your choice of filling;
 Zucchini and wild mushroom/Tomato and sauteed leek
 Spinach and roasted pepper/Bacon, onion and bliss potatoes

PLUS Miniature Brioche French Toast
 served w/vanilla yogurt & fruit sauce

AND Fresh squeezed orange juice and cranberry juice
 Complete coffee, herbal tea & decaf service

Including: Heavy weight plastic ware

15-50 people	\$22.95	pp
51+ people	\$21.95	pp
Bottled Water Service	\$1.75	ea
Linen Tablecloths	\$30.00	ea

CORPORATE BOXED BREAKFAST

Your choice of Blueberry or Corn Muffin + Butter and jam
 Fresh sliced fruit with berries
 Individual container of fruit yogurt
 6oz. container of Tropicana orange Juice

10 Box Minimum	\$10.95	ea
MAKE IT SPECIAL - TIE IT WITH A RIBBON!	\$1.75	ea

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CORPORATE ENGLISH TEA PARTY

Your choice of three (3) tea sandwiches

Herb monrchet, radishes and sprouts
 Monrchet with cucumber and watercress
 Cream cheese with sun dried cherries and pecans
 Smoked salmon with cucumber and capers
 Poached salmon with fresh dill
 Shrimp salad Dijon / Tuna salad with diced vegetables
 Egg salad with fresh herbs / Chicken salad, walnuts and dill
 Grilled honey-lemon chicken with arugula
 Roast turkey with dried cranberries
 Smoked turkey with bacon and sprouts
 Smoked turkey with brie and honey-cup mustard

Also included:

Fresh crudites vegetable basket, poached asparagus
 mustard dipping sauce

Country bread basket:

An assortment of miniature scones and almond croissants
 Sweet butter, strawberry jam & orange marmalade

Plus: Ripe strawberries presented with vanilla custard sauce

Including: Heavy weight plastic ware

15-50 people	\$16.95	pp
51+ people	\$15.95	pp
Complete Herbal Tea Service	\$2.25	pp



CORPORATE BOXED MEALS (10 Box Minimum)

Sandwich Box Lunch

White box lined w/colorful cello, complete with utensils

Your choice of sandwich:

Roast beef / Turkey / Tuna / Ham / Vegetarian

Your choice of side:

Pasta / Rice / Quinoa / Potato / Vegetable

Your choice of two (2) homemade cookies:

Chocolate chip, Oatmeal, Almond, PB, Butterscotch		
10 Box Minimum	\$12.50	ea
MAKE IT SPECIAL - TIE IT WITH A RIBBON!	\$1.75	ea
ADD: Fresh sliced fruit with berries	\$2.50	ea
CHOOSE: Filet Mignon-Horseradish Creme	\$4.00	ea

Basic Sandwich Box Lunch

Includes: Sandwich + Bag of Chips + Whole Apple + 1 cookie		
10 Box Minimum	\$12.50	ea

Grilled Chicken Salad Box or Cobb Salad Box Lunch

Honey-lemon chicken, Garlic-rosemary chicken,
 Balsamic-fig chicken OR Teriyaki-ginger chicken
 Mesclun greens + Grilled garden vegetables
COBB: Bacon, Egg, Asparagus, Tomato & Bleu Cheese
 Fresh sliced fruit & berries + Cookie + brownie combo

10 Box Minimum	\$20.95	ea
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CORPORATE SANDWICH & SALAD BUFFET**Choose three (3) sandwich selections****GRILLED CHICKEN:**

rosemary & mushrooms * honey Dijon & red onion
Lemon, spinach & portobello OR eggplant & montrachet
Mexican w/tomato salsa * blackened w/grilled tomato
garlic, escarole & mushroom * broccoli rabe & pepper

TURKEY BREAST: Oven Roast or Smoked

brie & honeycup mustard * cheddar & crisp bacon
grilled tomato & red leaf * ripe avocado & sprouts

FILET MIGNON & FLANK STEAK:

filet w/roasted peppers * filet w/eggplant chutney
filet w/mushrooms * filet w/garlic & pepperoncini
flank steak w/shitakes * red chili flank w/roast tomato

BLACK FOREST HAM & ITALIAN SPECIALTIES:

Italian meat & cheese combo * prosciutto & broccoli rabe
prosciutto, mozzarella, arugula, roast peppers & eggplant
black forest ham & brie * black forest ham & jarlsberg

CHICKEN SALADS:

diced zucchini & dill * pea pods & cashews, vinaigrette

TUNA SALADS:

diced garden veggies * Italian olives & onions

EGG SALADS:

traditional with celery * sauteed mushroom & onion

VEGETARIAN SELECTIONS:

mozzarella, tomato & basil * havarti w/grill vegetable
Smoked mozzarella, eggplant, spinach & roasted peppers
Grilled vegetable & humus * watercress & cucumber
Ripe tomato with ricotta, olive tapenade and fresh basil

Choose one (1) pasta, rice, potato or grain salad**PENNE PASTA SALADS:**

spinach & artichokes * broccoli, yellow pepper & carrot
grilled garden vegetables * prosciutto, tomato & peppers

FARFALLE PASTA SALADS:

wild mushrooms & peas * arugula, eggplant & tomato

FUSILLI PASTA SALADS:

tomato, basil & mozzarella * sun dried tomatoes & basil
garden primavera vegetables * new fangled macaroni

COUSCOUS & ORZO SALADS:

sun dried tomato & eggplant * dried fruit & pecans
feta, tomato, peas & parsley * mushroom & asparagus

ORECCHIETTE & TORTELLINI SALADS:

white beans & asparagus * broccoli rabe & yellow tomato
pesto, pea pod & red pepper * fennel, prosciutto & lemon

RICE & GRAIN SALADS:

wild, brown rice & wheat berry, lemon & chives
wild rice, & pecan * basmati, butternut & cranberry
basmati rice, almond, asparagus & shitake
tabouleh with chopped tomato, parsley and cucumber
quinoa, feta & cucumber * quinoa, roasted vegetables

Choose one (1) vegetable salad**GREEN SALADS:**

caesar salad, croutons * tri-color, balsamic vin.
tossed salad, honey vin. * spinach, egg, bacon, mushroom
greek salad, feta, peppers, red onion, olives & romaine

GREEN BEAN SALADS:

mushroom, vinaigrette * chili-lime & roasted potato
southwest bean & corn salad, cilantro

RED POTATO SALADS:

dijon with tri-color peppers * mushrooms & vinaigrette
artichoke hearts & vinaigrette * old fashioned potato salad
smashed potato salad, roasted corn & cilantro

COLE SLAW:

buttermilk cole slaw * sassy country cole slaw

VEGETABLE SALADS:

grilled vegetables * poached vegetable, mustard sauce
roasted country vegetables with fresh herbs
asian with sesame seeds * cucumber, tomato, carrot

DESSERT INCLUDED:

Fresh sliced fruit platter

AND An assortment of cookies, brownies and pecan bars

INCLUDES: Heavy weight plastic ware

15-50 people

\$18.95 pp

51+ people

\$17.95 pp

ADD Special Sandwiches:

Shrimp salad Dijon / Salmon salad with fresh dill

Salmon with sauteed spinach and mushrooms

Nova with watercress / Grilled swordfish, roast tomato

Just Gourmet Sandwich Platters**Choose three (3) sandwich selections**

Pickle, olive, cucumber, pepper and tomato platter

AND Jumbo chocolate chip cookies

Includes: Heavy weight plastic ware

15-50 people

\$13.95 pp

51+ people

\$12.95 pp

**CORPORATE WRAP & SALAD BUFFET****Choose three (3) wrap selections**

Turkey and Brie: smoked or fresh roast, honey mustard

Turkey and Apple: smoked or fresh, caramelized apple

Turkey and Avocado: smoked or fresh, radish sprouts

Chicken Santa Cruz: roast corn and bean salsa, avocado

Buffalo Chicken: shredded carrot, celery, bleu cheese

Thai Chicken: carrot, red onion, peanut dressing

Tarragon Chicken: celery, red onion, baby spinach

Greek Chicken: cucumber, feta, olives, red pepper

Basil Romano Chicken: arugula, roast tomato

Wild Mushroom Chicken: shitakes, sun dried tomato

Chicken Caesar: romaine hearts and Parmesan

Honey Cup Chicken: julienne of spring vegetables

Flank Steak and Roasted Corn: French green beans

Flank Steak and Shitakes: caramelized onions

Black Forest Ham & Jarlsberg: tomato, honey mustard

Tuna Broccoli Salad: diced carrots & zucchini

Smoked Mozzarella & Sun Dried Tomato: fresh basil

Artichoke & Asparagus: peppers, carrots, hummus

Grilled Vegetables: garlic hummus, radish sprouts

CORPORATE WRAP & SALAD BUFFET

(continued)

Choose three (3) wrap selections

Choose one (1) pasta, rice, potato or grain salad

Choose one (1) vegetable salad

DESSERT INCLUDED:

Fresh sliced fruit platter

AND An assortment of cookies, brownies and pecan bars

INCLUDES: Heavy weight plastic ware

15-50 people	\$18.95	pp
51+ people	\$17.95	pp

Just Gourmet Wrap Platters

Choose three (3) wrap selections

Pickle, olive, cucumber, pepper and tomato platter

AND Jumbo chocolate chip cookies

Includes: Heavy weight plastic ware

15-50 people	\$13.95	pp
51+ people	\$12.95	pp

CORPORATE SUMMER SALAD DAYS

Colorful buffet of fresh salad platters

BEGINNINGS: Tomato gazpacho soup, diced cucumber
White bean dip & olive tapenade, sourdough croustades
Roasted pepper OR Smoked salmon quesadillas

CHOOSE ANY THREE (3) SALADS:

Cobb salad: grilled chicken, bacon, avocado, romaine

Lemon chicken: baby greens, goat cheese & cherries

Mango chicken salad: caramelized onion, French beans

Chicken with pea pods: toasted cashews, vinaigrette

Grilled chicken Caesar: croutons, shaved Romano

Grilled chicken & broccoli rabe: sun dried tomatoes

Grilled raspberry duck: goat cheese, toasted pecans

Duck & wild mushroom: white beans and roast peppers

Wild rice & duck breast: cranberries, scallions, walnuts

Roast turkey & baby arugula: asparagus, roasted beets

Roast turkey & fresh herbs: steamed garden vegetables

Smoked chicken & prosciutto: chick peas, feta, tomato

Smoked turkey & figs: baby spinach, roast gorgonzola

Our Chef's salad: turkey, black forest ham, cheddar, egg

Filet mignon & vidalia onion: new potato, creminis

Grilled flank steak & French beans: frisee, grilled onion

Ginger flank steak & bok choy: basmati rice, almonds

Nicoise salad: ahi tuna, olives & pickled onion

Grilled ginger salmon: roast apple, pine nuts, humus

Poached salmon & cucumber: baby greens, capers dill

Grilled lemon shrimp: frisee, Israeli couscous, chives

Italian Fruitta Di Mare: scallops, shrimp, crab, lemon

Frisee with crab & shrimp: tomato and roasted endive

Tequila-lime swordfish: jicama, roast corn, mango salsa

Swordfish & fresh oregano: tomato, olives, capers

Asian red-chili scallops: snap peas, baby corn, sesame

CHOOSE ANY (2-3) DRESSINGS:

Honey vinaigrette, Balsamic vin., Pear vin., Raspberry vin.,
Creamy vin., Orange-poppy seed vin. Caesar, Yogurt-dill, But-
termilk ranch, Honey grain mustard dressing

Low fat honey mustard, Low fat balsamic vinaigrette.

Rosemary focaccia, currant walnut and 7-grain rolls

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FOR DESSERT with Summer Salads:

Oatmeal-raisin cookies, ginger-pistachio cookies, chocolate
dipped biscotti and triple chocolate fudge brownies

PLUS Fresh mixed berry bowl with creme anglaise

Including: Heavy weight plastic ware

15-50 people	\$27.95	pp
51+ people	\$26.95	pp

Just Platters of Salads

Choose any two (2) salad selections

Rosemary focaccia, currant-walnut and 7 grain rolls

AND Fresh sliced fruit platter with berries

Including: Heavy weight plastic ware

15-50 people	\$19.95	pp
51+ people	\$18.95	pp



CORPORATE BARBECUE BUFFET Indoor or Outside!

Hamburger "sliders" with all the fixins'

Hot dog halves with sauerkraut and mustard

BBQ chicken OR Southern fried chicken (on the bone)

Sweet Italian sausage with peppers

Buttermilk cole slaw + Tossed salad with balsamic vinaigrette

Corn on the cob halves + Homemade cornbread

Fresh sliced fruit and watermelon

Homemade chocolate chip cookies & peanut butter cookies

Including: Heavy weight plastic ware

20-50 people	\$23.95	pp
51+ people	\$21.95	pp

Additional fees for service/kitchen staff may be required.

Additional fees for rental equipment may be required.

CORPORATE MAINE LOBSTER BAKE Indoor or Outside!

1-1/4 lb Maine lobsters with butter and lemon

Jumbo shrimp cocktail with tangy horseradish cocktail sauce

Steamed little neck clams & mussels with roasted tomato salsa

Hot dogs OR Grilled BBQ chicken breast

Red potatoes + Corn on the cob halves + Homemade cornbread

Carrot-raisin slaw + Tomato and cucumber salad

Hearty seven grain bread & Raisin-pecan rolls

Fresh sliced fruit and watermelon

Homemade chocolate chip cookies & peanut butter cookies

Including: Heavy weight plastic ware

20-50 people	\$44.95	pp
51+ people	\$42.95	pp

Additional fees for service/kitchen staff may be required.

Additional fees for rental equipment may be required.

CORPORATE MEXICAN FAJITA FIESTA (includes the following)

Spicy marinated grilled Mexican chicken breast
 Grilled flank steak with peppers and onions
 Guacamole, tomato salsa and nachos
 Grilled garden vegetable platter

PLUS all the fixins'... Tortillas, sour cream, hot sauce, cheddar, refried beans, diced onions, shredded lettuce
 Mexican rice with diced vegetables and red beans
 Miniature homemade vegetable filled burritos

SWEETS: Apple crumb cake with vanilla cream
 Jumbo chocolate chip cookies

Including: Heavy weight plastic ware
 15-50 people \$19.95 pp
 51+ people \$18.95 pp

Just Grilled Chicken Fajitas

Spicy grilled chicken breast, peppers and onions
 Guacamole, tomato salsa and nachos
PLUS all the fixins'... Tortillas, sour cream, hot sauce, cheddar, refried beans, diced onions, shredded cheese
 Mexican rice with diced vegetables and red beans

PLUS Jumbo chocolate chip cookies
Including: Heavy weight plastic ware
 15-50 people \$15.95 pp
 51+ people \$14.95 pp

CORPORATE ELLA'S DOWN HOME COUNTRY COOKIN'

Choose (1) chicken, (1) ribs/beef and (3) sides
 BBQ chicken, Texas boneless BBQ chicken OR Southern fried
 Smokey BBQ baby back ribs OR BBQ boneless brisket of beef
Sides:

Old fashioned potato salad / Red potato salad Dijon
 Sassy cole slaw / Buttermilk cole slaw
 New-fangled macaroni salad / Macaroni and cheese
 Rice with red beans / Wild rice with pecans
 Three bean salad / Tomato and cucumber salad
 Grilled corn on the cob / Old fashioned bread stuffing
 Smashed potato salad with roasted corn
 Green beans with red onions / Garlic mashed potatoes
 Baked beans with bacon / Butternut squash, sauteed leeks
 Country roasted vegetables / Tossed green salad, honey vin.

Homemade Sliced corn bread and banana bread
DESSERT: Fresh sliced fruit platter with berries
 Jumbo peanut butter cookies and Pecan pie squares
Including: Heavy weight plastic ware
 15-50 people \$21.95 pp
 51+ people \$20.95 pp

JUST CHICKEN COUNTRY COOKIN'

Choose (1) chicken and (1) side
 BBQ chicken, Texas boneless BBQ chicken OR Southern fried
Sides: Macaroni & cheese Roasted garlic mashed potatoes
 New-fangled macaroni salad Buttermilk cole slaw

Homemade Sliced corn bread
SWEET: Jumbo chocolate chip cookies
Including: Heavy weight plastic ware
 15-50 people \$15.95 pp
 51+ people \$14.95 pp

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CORPORATE MAMA MIA... THAT'S ITALIAN

Choose (1) appetizer, (3) hot dishes, (1) salad, (2) desserts

Appetizers:
 Italian antipasto platter with grilled garden vegetables
 Fresh mozzarella and tomato with basil
 OR Chicken pinwheels, prosciutto, sun dried tomato

Hot Dishes:
 Rotini, tomato & basil sauce, Rotini, primavera vegetables
 Penne with roasted eggplant, tomato and garlic
 Penne with pink vodka sauce
 Penne with sauteed spinach and wild mushrooms
 Rigatoni Bolognese with meat sauce
 Rigatoni with broccoli rabe and sweet Italian sausage
 Baked ziti with cheese / Bakes ziti with meatballs
 Lasagna Bolognese / Vegetarian lasagna
 Pasta with shrimp, browned garlic and broccoli rabe
 Pasta with shrimp, clams and mussels Fra Diabolo
 Veal parmigiana / Sausage and peppers with fresh tomato
 Stuffed loin of pork with spinach and wild mushrooms
 Chicken parmigiana / Chicken Marsala with mushrooms
 Chicken, Tuscan pepper sauce / Chicken francese with lemon
 Balsamic chicken with mushrooms and pearl onions
 Eggplant rollatine / Eggplant parmigiana
 Green beans and baby carrots with shallots
 Green beans with browned garlic and toasted almonds
 Steamed vegetable medly / Roasted vegetable medly
 Oven browned potatoes / Roasted garlic mashed potatoes
 Confetti rice, diced vegetables / Wild rice, almond, scallions

Salad:
 Caesar salad with homemade croutons
 OR Tri-color salad with balsamic vinaigrette

Rosemary focaccio and Italian country rolls

Dessert:
 Strawberries dipped in rich dark chocolate
 Fresh fruit kebobs with raspberry dipping sauce
 Hazelnut biscotti and cheesecake brownies
 OR An assortment of homemade cookies and brownies

Including: Heavy weight plastic ware
 15-50 people \$20.95 pp
 51+ people \$19.95 pp



CORPORATE TRADITIONAL TURKEY DINNER

Roast whole turkey OR boneless turkey breast, giblet gravy
 Traditional savory bread stuffing with mushrooms & onion
 Sweet potato casserole with melted marshmallows
 Steamed vegetables OR Green beans with toasted almonds
 Cranberry-walnut relish ND Chunky homemade applesauce
 Tossed green salad with honey vinaigrette
 Homemade Sliced corn bread
 Juicy apple crumb pie AND Old fashioned pecan pie squares
PLUS Jumbo chocolate chip cookies
Including: Heavy weight plastic ware
 15-50 people \$21.95 pp
 51+ people \$20.95 pp

JUST TURKEY DINNER BUFFET

Whole turkey OR Turkey breast with giblet gravy
 Traditional savory bread stuffing
 Tossed salad & Corn and banana bread

PLUS Jumbo chocolate chip cookies

Including: Heavy weight plastic ware

15-50 people	\$16.95	pp
51+ people	\$15.95	pp

CORPORATE TEXAS FIRE FLAVOR FESTIVAL

Fresh cut vegetables with "Tequila Bloody Mary Dip"
 Roasted spicy walnut & pecan trail mix
 Pan roasted shrimp, sweet and hot red chili mustard sauce
 Roasted corn and chorizo quesadillas
 Thunder & lightning salsa with jack cheese - corn tortilla chips

Texas lemon and onion marinated fried chicken
 Smoked beef brisket with "Moonshine Mop Marinade"
 Roasted triple potato and pepper smash & Buttermilk cole slaw
 Old fashioned country corn bread & banana bread

Aunt Mabel's Chocolate Layer Cake
 Cousin Norma's Famous Cowboy Cookies
 Lora Bell's Pecan Squares with Vanilla Cream
 Grandma's fresh cut-up fruit salad

Including: Heavy weight plastic ware

15-50 people	\$29.95	pp
51+ people	\$28.95	pp

JUST TEXAS FLAVORS

Texas lemon and onion marinated fried chicken
 Smoked beef brisket with "Moonshine Mop Marinade"
 Triple potato and pepper smash
 Buttermilk cole slaw
 Old fashioned country corn bread & banana bread
 Cousin Norma's Cowboy Cookies

Including: Heavy weight plastic ware

15-50 people	\$18.95	pp
51+ people	\$17.95	pp

CORPORATE MAMBO PAELLA PARTY

Mango-mustard glazed salmon skewers
 Pineapple and Serrano mojo
 Rosemary-garlic grilled lamb skewers with papaya mojo
 Roasted corn and triple pepper salsa
 Plantain chips and terra chips

Traditional Paella - clams, mussels, shrimp, scallops, spicy sausage, boneless chicken and rice
 Baby spinach salad with grilled oranges and citrus-cilantro vin.
 Cuban corn bread, ciabatta and pumpkin spice bread

Latin chocolate mousse layer cake
 Fresh fruit tarts, toasted coconut & pistachio-ginger cookies
 Fresh fruit salad drizzled with our homemade sangria sauce

Including: Heavy weight plastic ware

15-50 people	\$37.95	pp
51+ people	\$36.95	pp

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CORPORATE MEDITERRANEAN FEAST

Humus and Tzatziki with toasted pita chips
 Spinach and feta filled pastries with sesame seeds
 Tomato and caramelized onion tart

Seared chicken breast with sugar and salt crust
 Israeli cous cous with dried cherry reduction
 Middle Eastern grilled salmon with fresh dill and yogurt sauce
 Basmati rice with fresh lemon, cucumber and mint
 Layered Greek salad - grilled zucchini, feta cheese, tomato, red onion and calamata olives
 Baby spinach salad, almonds and oranges - poppy seed vin.

Fresh sliced fruit platter with berries

Baklava and cheese cake brownies

Including: Heavy weight plastic ware

15-50 people	\$28.95	pp
51+ people	\$27.95	pp

CORPORATE "ALL THAT JAZZ" NOLA JAMBALAYA BUFFET

Plantation grilled vegetables, spicy cayenne-herb mayonnaise
 Cornbread crusted baby crab cakes with Remoulade sauce
 Mini country ham and cheddar sandwiches with peach chutney
 Louisiana BBQ chicken skewers with buttermilk dip
 Old fashioned macaroni and cheese bites

Charlie Parker's seafood jambalaya - tasso and andouille
 Pan roasted Cajun chicken, roasted leeks & mango chutney
 Tomato and cucumber salad with Cafe dressing
 French rolls with sweet butter

Creole cheesecake with caramel sauce
 Old fashioned Pecan Sandies & White chocolate brownies
 Lora Brody chocolate truffle squares
 Fresh fruit and berry salad with mint

Including: Heavy weight plastic ware

15-50 people	\$34.95	pp
51+ people	\$33.95	pp



CORPORATE NAPA VALLEY WINE COUNTRY BUFFET

Cold poached baby vegetables with mustard-shallot sauce
 Gazpacho with crab meat, a dollop of yogurt and cilantro
 Marinated jumbo shrimp, green chili polenta and corn salsa
 Grilled pita with goat cheese, pine nuts and sun dried tomato

Loin of veal, port wine sauce, braised apples and red onions
 Seared ahi tuna with gingered peach chutney and grilled radicchio
 Bowtie pasta with seared duck breast and shitake mushrooms
 Baby field greens with diced figs, goat cheese and fresh pear vin.
 Grain, olive and currant rolls with sweet butter

Oatmeal-chocolate squares & Lemon-raspberry poppy cookies
 Chocolate mousse

Cherries and peaches in Merlot and brandy with lemon zest

Including: Heavy weight plastic ware

15-50 people	\$35.95	pp
51+ people	\$34.95	pp

CORPORATE SERIOUS HOT BUFFET

Choose One (1): BONELESS CHICKEN:

- Chicken Francese - Lemon, white wine sauce
- Chicken Veronique - Orange, honey sauce
- Chicken Tuscan peppers - Spicy sauce with garlic, roast pepper
- Chicken Marsala - Rich brown sauce with mushrooms
- Chicken with light tomato, onion and garlic broth
- Chicken Chasseur - Chardonnay sauce with basil and pecans
- Chicken Mirabella - Chardonnay sauce, mushrooms and garlic
- Chicken with balsamic vinegar sauce, mushrooms and peppers
- Chicken lemon pepper - saute spinach, portobellos mushrooms

Choose (1): VEAL, BEEF OR FISH:

- Veal Marsala with mushrooms
- Veal Francese with artichokes and lemon
- Veal with roasted eggplant and sauteed spinach
- Sliced roast filet mignon with horseradish sauce
- Filet mignon stuffed with sauteed leeks
- Dijon Salmon with julienne vegetables
- Brown sugar salmon with julienne vegetables
- Poached salmon with cucumber and dill
- Chilean sea bass with light tomato, onion and garlic broth
- Balsamic glazed Chilean sea bass with julienne vegetables

Choose Three (3): SIDE DISHES:

- Oven browned potatoes / Roasted garlic mashed potatoes
- Wild rice, almonds, scallions / Confetti rice, diced vegetables
- Fusilli with chunky tomato and basil sauce
- Penne with pink vodka sauce
- Stuffed shells with ricotta and spinach
- Steamed garden vegetables
- French green beans and baby carrots with shallots
- Caesar salad with homemade croutons
- Tossed salad with balsamic vinaigrette
- Tri-color with honey vinaigrette

PLUS Basket of French rolls with sweet butter

Choose Any Two (2): DESSERTS:

- A cookie and brownies assortment
- Rich chocolate OR tart lemon mousse
- English trifle OR Italian tiramisu
- Italian canolis and eclairs
- Fresh sliced fruit platter with berries
- Fruit kebobs with raspberry sauce
- Dark chocolate dipped strawberries

Including: Heavy weight plastic ware

15-50 people	\$23.95	pp
51+ people	\$22.95	pp
Chilean Sea Bass Selection - ADD	\$4.00	pp

NOT TOO SERIOUS BUFFET

- Choose (1) one :** Chicken entree from above
- Choose (1) one:** Potato or rice entree from above
- Choose (1) one :** Salad from above
- PLUS** A basket of fresh baked French rolls

AND Jumbo chocolate chip cookies

Including: Heavy weight plastic ware

15-50 people	\$15.95	pp
51+ people	\$14.95	pp

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CORPORATE DELUXE LUNCHEON BUFFET *Room temperature!*

Appetizer Platter: Garlic and fresh herb jumbo shrimp, Roast-pepper and basil quesadillas AND Eggplant caponata, pitas

Choose One (1): Chicken:

- Grilled honey-lemon chicken with asparagus and ginger
- Chicken breast layered, grilled tomato, goat cheese and basil
- Lemon-pepper chicken, wild mushrooms and sauteed spinach
- Balsamic chicken with figs and gorgonzola
- Grilled rosemary chicken with grilled vegetables

Choose One (1): Fish or Beef:

- Pan seared Dijon salmon with julienne vegetables
- Brown chili glazed salmon with leeks and baby carrots
- Poached salmon with cucumber and dill
- Mango glazed Chilean sea bass with fresh fruit salsa**
- Balsamic glazed Chilean sea bass with julienne vegetables**
- Roast filet mignon with horseradish creme
- Filet mignon stuffed with sauteed leeks

Choose One (1): Salad:

- Baby arugula with sun dried cherries and pecans - balsamic vinaigrette
- Baby spinach with jicama and orange - poppy seed vinaigrette
- Caesar salad with homemade croutons
- Tossed salad with balsamic vinaigrette
- Tri-color salad with honey vinaigrette

Choose One (1): Pasta or Grain:

- Fusilli with tomato, basil and fresh mozzarella
- Penne with sauteed spinach and artichoke hearts
- Farfalle with wild mushrooms and peas
- Pasta with grilled vegetables
- Cous cous with dried fruit and pecans
- Quinoa with roasted vegetables
- Roasted new potato salad, wild mushrooms, lemon, olive oil

AND French rolls with sweet butter

Also included:

- Fresh slice fruit platter with berries
- Assorted cookies and cheesecake brownies and Linzer heart s

Including: Heavy weight plastic ware

15-50 people	\$28.95	pp
51+ people	\$27.95	pp
Chilean Sea Bass Selection - ADD	\$4.00	pp

OUR EXECUTIVE LUNCHEON BUFFET

Choose (2) two : chicken + beef/fish entree from above

Choose (2) two two side dishes/salad from above

PLUS A basket of fresh baked French rolls

AND Fresh fruit platter with berries

Including: Heavy weight plastic ware

15-50 people	\$20.95	pp
51+ people	\$19.95	pp



CORPORATE GOURMET EPICUREAN BUFFET

Includes Selections from Each Category

Choose one poultry entree:

- Grilled chicken breast, montrachet, grilled tomatoes and pine nuts
- Honey mustard glazed chicken with roasted carrots and snap peas
- Roasted chicken breast, garlic and paper thin sliced bliss potatoes
- Grilled Asian chicken with grilled asparagus and ginger aioli
- Olive crusted chicken breast with oven roasted fennel and tomato
- Fresh stuffed turkey breast with wild mushrooms with asparagus
- Stuffed turkey breast with apples + raisins with glaze sweet potato
- Fresh roast turkey breast with steamed garden vegetables
- Seared duck breast with wheat berry, chives and sun dried cherries
- Chinese duck breast, arugula, Oriental vegetables, sesame seeds

Choose one seafood entree:

- Salmon and leek reoulade with Gazpacho sauce
- Pan seared salmon filet with Dijon sauce and julienne vegetables
- Brown chili glazed salmon, enoki mushrooms and sugar snap peas
- Salmon stuffed with spinach and wild mushrooms
- Chilean sea bass with light tomato, onion and garlic broth
- Balsamic sea bass with julienne vegetables
- Roasted sea bass and scallops presented with a Bouillabaisse sauce
- Grilled tuna nicoise, French beans, bliss potatoes, tomatoes and olives
- Grilled fresh tuna stuffed with mesclun salad, dried cherry vinaigrette
- Sesame encrusted tuna served with orange shallot vinaigrette
- Roast halibut, braised fennel, baby carrots - mustard pepper sauce
- Grilled swordfish, caramelized pearl onion, roast tomatoes and capers
- Tequila lime grilled swordfish with papaya-cilantro salsa
- Roasted Italian swordfish, balsamic vinegar and tri-color peppers
- Chilled half lobsters with horseradish-roasted tomato sauce
- Pan seared garlic shrimp, sauteed spinach with a white bean puree
- Brown chili shrimp, spring veg., enoki mushrooms, sesame seeds

Choose one beef, veal or lamb entree:

- Roasted filet mignon of beef served with horseradish sauce
- Roasted filet mignon stuffed with leeks and wild mushrooms
- Roasted filet mignon stuffed with arugula and roasted pepper
- Roasted veal top round presented with roasted tomato and eggplant
- Roasted veal stuffed with dried cherries, port wine reduction
- Roasted veal stuffed with wild mushrooms, balsamic-garlic reduction
- Grilled lamb loin, roasted eggplant and onion and ginger-berry sauce
- Grilled lamb loin presented with chive-citrus wild & brown rice

Choose any three (3) side dishes:

- Oven browned roast potatoes / Roasted garlic mashed potatoes
- Roasted sweet potato and russet potatoes with roasted garlic
- Roasted russet potato with garlic, roasted onion and peppers
- Wild rice with almonds and scallions / Rice with sauteed spinach
- Confetti rice diced vegetable / Wheat berry & brown rice, lemon, chives
- Rotini with fresh chunky tomato and basil sauce
- Penne with pink vodka sauce / Farfalle with wild mushroom sauce
- Cavatelli alfredo with prosciutto and peas
- Green beans almandine / Baby carrots and French beans with shallots
- French beans and baby carrots with caramelized shallots
- Steamed vegetable medly (broccoli, cauliflower, carrots, snow peas)
- Burnt asparagus with sesame seeds
- Mesclun greens, cranberries, walnuts, gorgonzola - pear vinaigrette
- Baby spinach, jicama, oranges, dried cherries, goat cheese - poppy vin.
- Tossed green salad / Tri-color salad with balsamic vinaigrette
- Caesar salad with homemade croutons and grated cheese

PLUS A basket of fresh baked French rolls with sweet butter

For Dessert:

- Rich chocolate ganache cake
- Berry-misu layered with marscarpone, fresh berries and sponge cake
- Miniature cookies, pecan tarts, Linzer hearts and lemon bars

Including: Heavy weight plastic ware
 15-50 people \$31.95 pp
 51+ people \$30.95 pp

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OUR EXECUTIVE DINNER BUFFET

Choose (1) chicken + (1) beef/fish entree from above

Choose two side dishes from above

PLUS A basket of fresh baked French rolls

Dessert:

- Chocolate dipped strawberries
- Linzer heart cookies and lemon bars

Including: Heavy weight plastic ware
 15-50 people \$23.95 pp
 51+ people \$22.95 pp

CORPORATE ELEGANT CLASSIC HOT BUFFET

Includes all of the following!

TO BEGIN:

- Jumbo pan seared shrimp, garlic and herbs - yellow pepper coulis
- Jumbo sea scallops wrapped in bacon - brown sugar teriyaki dip
- Eggplant vegetable napoleon, fresh mozzarella, and montrachet

DINNER:

- Breast of chicken, wild mushroom mousse, lemon-chardonnay
- Veal with fresh herbs, caramelized pearl onions and port wine
- Roasted melon ball potato noisettes with garlic and rosemary
- Poached asparagus, roasted carrots, plum tomato and shallots
- Soft butter lettuce salad with watercress, endive and radicchio, toasted pine nuts, gorgonzola and pear vinaigrette

Focaccia and French rolls with sweet butter

DESSERT:

- French apple tart with creme anglaise
- Poppy seed jam cookies, raspberry Linzer hearts and Blondies
- AND Chocolate dipped jumbo strawberries

Including: Heavy weight plastic ware
 15-50 people \$39.95 pp
 51+ people \$38.95 pp



CORPORATE TUSCAN FAMILY FEAST

- Imported olives & sweet roasted peppers
- Bocchini mozzarella with sun dried tomato and fresh basil
- Grilled jumbo shrimp with rosemary and roasted garlic
- Poached asparagus wrapped with prosciutto di parma
- White bean, roasted eggplant and tomato bruschetta

- Tender sauteed veal with roasted tomato and wild mushrooms
- Chicken with roasted potatoes and peppers
- Baked manicotti filled with spinach and ricotta
- Arugula Caesar salad with pine nuts, parmesan and croutons
- Tuscan bread and Ciabatta with extra virgin olive oil

- Miniature Italian pastry selection
- Chocolate dipped walnut biscotti
- Jumbo strawberries with Amaretto cream

Including: Heavy weight plastic ware
 15-50 people \$34.95 pp
 51+ people \$33.95 pp

CORPORATE PARIS BISTRO PARTY

Includes all of the following!

TO BEGIN:

Camembert, candied walnuts, figs, grapes, table water crackers
 Lobster filled with crepe bundles tied with chives
 Wild mushroom and sweet onion Pissaladiere
 Caramelized apple, onion and gruyere tartlettes
 Napoleon of smoked salmon and roasted vegetables

DINNER:

Chilean sea bass with basil Israeli cous cous and black truffle oil
 Seared chicken with Coq Au Vin glaze and pearl onions
 Pan roasted sirloin of beef Au Poivre
 - roasted turned potatoes and carrots
 Steamed asparagus spears with mustard sauce

SALAD:

Frissee with Roquefort croustades, caramelized green apple
 - roasted walnut-sherry vinaigrette
 French point dinner rolls and gruyere twists with sweet butter

DESSERT:

Miniature chocolate ganache cake squares and praline cakes
 French sliced apple galette pastry with creme anglaise
 Miniature eclairs and French Macarons
 Pistachio butter cookies dipped in dark chocolate
 Fresh fruit salad with berries and Kirsch

Including: Heavy weight plastic ware

20-50 people \$49.95 pp
 51+ people \$48.95 pp

CORPORATE ULTIMATE EXTRAVAGANCE

Includes all of the following!

TO BEGIN:

Jumbo shrimp cocktail with fresh lemon
 Lobster and crab filled Pate a Choix
 Seared duck breast and oyster mushroom filled crepes
 Miniature asparagus & wild rice pancakes
 - caviar and creme fraiche

DINNER:

Sliced oven roasted filet mignon with Haricots Verte
 Fava bean puree - Roasted turnip puree - Sweet potato puree
 Pan seared halibut with roasted garlic and brussel sprouts
 Grilled Valencia orange glazed chicken and golden beets
 - peach-onion conserve

SALAD:

Baby arugula salad with jicama, chevre, toasted almonds and fresh raspberries - Champagne-honey vinaigrette
 Country grain and raisin-walnut bread
 - shallot-parsley butter

DESSERT:

Rich caramel cheese cake with caramel sauce
 Ganache filled fresh berry tartlettes
 Chocolate dipped chocolate biscotti
 Poached peaches in Sauvignon Blanc
 Jumbo California strawberries

Including: Heavy weight plastic ware

15-50 people \$43.95 pp
 51+ people \$41.95 pp

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CORPORATE WINE AND CHEESE PARTY

Includes all of the following!

Fresh cut crudites vegetable basket with poached asparagus
 Bleu cheese and mustard dip
 International cheese display with fresh fruit
 Brie, havarti, jarslberg, smoked gouda, cheddar, saga bleu,
 montrachet - Carr's table water and rosemary crackers
 Toasted focaccia, portobello mushroom, sun dried tomato
 Savory cheddar, chive and parmesan twists
 Smoked Nova Scotia salmon and fresh dill quesadillas
 Roasted pepper, seared artichoke and humus mini wraps
 Chicken pinwheels filled with spinach and wild mushrooms
SWEET: Jumbo chocolate dipped strawberries

Including: Heavy weight plastic ware

15-50 people \$18.95 pp
 51+ people \$17.95 pp



CORPORATE DELUXE COCKTAIL PARTY

Includes all of the following!

Choose one: Fresh cut crudites basket with bleu cheese dip
 OR Poached vegetable platter with mustard sauce

Choose one: Italian antipasto platter, Fresh mozzarella and tomato platter, Fresh mozzarella skewers with artichoke hearts OR International cheese display

Choose one: Jumbo shrimp wrapped in pea pods, Jumbo garlic and fresh herb shrimp OR Jumbo Thai style shrimp

Choose one: Chicken pinwheels filled with spinach and mushrooms, Chicken pinwheels filled with prosciutto and sun dried tomato OR Chicken pinwheels filled with cornbread & sausage

Choose two: HOT ITEMS: Miniature potato pancakes with applesauce, Crab cakes with Cajun mayo, Buffalo chicken wings, Chicken fingers, Steamed Szechwan dumplings, Miniature beef burritos, Baked new potato skins with cheddar and bacon OR California spa style pizza

Choose one: Sesame tuna skewers with wasabi, Grilled tequila-lime swordfish skewers, Dijon peppercorn salmon skewers, Mango glazed salmon skewers OR Maine lobster rolls

Choose one: Cocktail sized baguette OR Miniature brioche:

Filet mignon with roasted peppers and horseradish creme
 Smoked turkey with brie and honey mustard
 Black forest ham and brie with honey mustard
 OR Prosciutto, spinach, mozzarella and roasted pepper

Choose two: DESSERTS:

Fresh fruit kebobs with raspberry dipping sauce
 Chocolate dipped strawberries

An assortment of homemade cookies, brownies and bars
 OR Mini eclairs and canolis

Including: Heavy weight plastic ware

20-50 people \$26.95 pp
 51+ people \$25.95 pp

CORPORATE PAN-ASIAN COCKTAIL PARTY

Includes all of the following!

- California rolls with avocado and cucumber
- Spicy tuna rolls and Dragon rolls with pickled ginger
- Steamed Szechwan dumplings with ginger soy sauce
- Sesame noodles in Asian take-out boxes with chopsticks
- Peking duck mini wraps - cucumber, scallion and Hoisin sauce
- Thai style crabcakes with cilantro, lime and Nauc Nam sauce
- Cantonese style baby back ribs with peanuts
- Firecracker shrimp with wasabi creme
- Sesame tahini grilled chicken satay with peanut sauce
- Korean grilled beef sirloin skewers with spicy ginger-chili sauce
- Almond cookies, coconut-brownie squares and fortune cookies
- Jumbo strawberries + oranges dipped in dark chocolate

Including: Heavy weight plastic ware
 20-50 people \$34.95 pp
 51+ people \$33.95 pp

CORPORATE THEME APPETIZER PLATTERS

Includes all of the following in each Theme.

French Provencal Platter

Jumbo garlic shrimp, chicken pinwheels with spinach and mushrooms, Carbenet-gorgonzola filled crepes, Steamed baby vegetables, seared artichoke hearts & nicoise olives
 10 Person Minimum (2/2/1++) \$11.95 pp

Italian Tuscan Platter

Fresh mozzarella, Tomato and artichoke skewers, Jumbo lemon-herb shrimp, Broccoli rabe and pine nut filled chicken pinwheels, Poached asparagus wrapped with prosciutto
 10 Person Minimum (1/2/2/2) \$11.95 pp

South of the Border Platter

Guacamole, Salsa and nachos, Cheddar-jalapeno quesadillas, Ancho grilled sirloin skewers, Mini BBQ chicken sliders
 10 Person Minimum (dip+2/2/1) \$11.95 pp

Pacific Rim Platter

Tangy BBQ shrimp skewers, Sesame chicken skewers, Peking duck wraps, Miniature spring rolls, California rolls & Japanese style vegetables
 10 Person Minimum (1/1/1/1/2+) \$12.95 pp

Mediterranean Platter

Humus, Tzatziki and pitas, Spinach-feta pastries, Sugar/salt encrusted chicken skewers, Grilled salmon skewers with lemon-garlic-mint, Eggplant Napoleon
 10 Person Minimum (dip+1/2/2/1) \$12.95 pp

Maine Lobster Bake Platter

Miniature lobster rolls, Shrimp cocktail with "Bloody Mary" dip, Filet mignon "sliders", Grilled corn cob minis, red potato, green beans with spicy mayo & chive sour cream
 10 Person Minimum (1/2/1/+) \$13.95 pp

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CORPORATE COCKTAIL SANDWICH PLATTERS

Elegant English Tea Sandwiches (choose 3 varieties)

Grilled chicken with brie
 Smoked turkey with bacon and arugula
 Sun dried cherries and pecans
 Cucumber and watercress
 Tuna salad with veggies OR Egg salad with celery
 Smoked salmon with watercress and capers
 Shrimp salad OR Crab salad with Dijon
 Sm. serves up to 15 \$55.00
 Med. serves 15-25 \$90.00
 Lg. Serves 25-40 \$125.00

Lobster and Crab Rolls

Miniature Maine lobster rolls on grilled bun
 Maryland crab salad mini rolls
 Sm. serves up to 15 \$100.00
 Med. serves 15-25 \$150.00
 Lg. Serves 25-40 \$250.00

Miniature "HOT" Sandwiches

Mini Reubens, Mini Grilled Cheese OR Mini Monte Cristo
 Sm. serves up to 15 \$65.00
 Med. serves 15-25 \$95.00
 Lg. Serves 25-40 \$135.00



Mini Panini (baguette cut cocktail size) OR Mini Brioche

Filet mignon with roasted peppers and horseradish
 Filet mignon with roasted garlic and wild mushrooms
 Filet mignon with Tuscan peppers
 Sm. serves up to 15 \$95.00
 Med. serves 15-25 \$135.00
 Lg. Serves 25-40 \$200.00

Chicken, Turkey, Mozzarella & Prosciutto Mini Sandwiches

Lemon peppercorn chicken with grilled portobello mushrooms
 Grilled honey Dijon chicken with brie and honey mustard
 Grilled garlic chicken with eggplant and monrachat
 Smoked turkey and brie with honey mustard
 Fresh mozzarella with sun dried tomato and basil
 Prosciutto and fresh mozzarella with roasted peppers
 Sm. serves up to 15 \$75.00
 Med. serves 15-25 \$105.00
 Lg. Serves 25-40 \$155.00

Seafood Brioche Choices

Seared sesame tuna with arugula on mini brioche
 Grilled Italian swordfish with tomatoes and capers
 Seared Dijon salmon with sauteed spinach on mini brioche
 Sm. serves up to 15 \$85.00
 Med. serves 15-25 \$130.00
 Lg. Serves 25-40 \$215.00

CORPORATE FABULOUS FINGER FOODS

CHOOSE FROM THE FOLLOWING CATEGORIES

20 Person Minimum

Party #1: Choose any Four (4) selections \$13.95 pp

Party #2: Choose any Six (6) Selections \$16.95 pp

Party #3: Choose any Eight (8) Selections \$20.95 pp

Party #4: Choose any Ten (10) Selections \$24.95 pp

Crudites and Vegetables:

Crudites baskets bleu cheese dip
Grilled vegetable kebobs with pesto
Platter of poached vegetables with homemade ranch

Imported Cheeses and Meats:

International cheese and fruit display
Fresh mozzarella with tomato & fresh basil
Skewers of mozzarella, tomato & artichoke hearts
Italian antipasto platter - slice meats, cheeses, grilled vegetables
Pecorino Romano with Tuscan salamis, olives and roasted peppers
Asparagus wrapped with prosciutto
Brie with fresh strawberries and candied pecans

Dips, Chips, Etc.:

Guacamole, Tomato salsa, Avocado corn salsa,
Roasted corn salsa, Black bean salsa
Eggplant caponarta, Hummus & Babaganoush,
White bean dip, Greek tzatziki
Tortilla chips, Terra chips, Pita chips

Southwest Quesadillas:

Roasted pepper and eggplant with fresh basil
Wild mushrooms with sharp cheddar
Roasted corn and zucchini with Monterey jack
Spicy chicken-eggplant and red onion with Monterey jack
Smoked salmon with fresh dill and monrchet
Shrimp with cilantro pesto and cheddar

Miniature Chive Crepes:

Sun dried cherries with pecans and goat cheese
Wild mushroom and spinach
Smoked turkey with caramelized apples
Garlic grilled chicken with sun dried tomato

Miniature Tortilla Wraps:

Peking duck with scallions, cucumber and hoisin
Asparagus, artichoke, sprouts and humus
Brown chili salmon with cucumber and julienne vegetables
Flank steak with roasted corn and French beans

Poached Ravioli:

Lobster filled ravioli with pumpkin dipping sauce
Cheese ravioli with basil oil and Pecorino
Wild mushroom ravioli with roasted pepper drizzle

Skewers and Satay:

Sesame tahini shrimp with peanut sauce
Asian BBQ shrimp with tangy sauce
Garlic shrimp wrapped with scallions
Sesame encrusted tuna with wasabi
Mango glazed salmon with fruit salsa
Brown chili glazed salmon with sesame seeds
Tequila-lime grilled swordfish with fruit salsa
Pecan chicken with honey-Dijon sauce
Cajun chicken with buttermilk-cilantro dip
Sesame tahini chicken with peanut sauce
Seared brown sugar glazed chicken
Tandori chicken skewers with mango chutney
Blackened flank steak with buttermilk-cilantro dip
Grilled sirloin with horseradish creme

Chicken Pinwheels:

Spinach, mushrooms and cheese
Broccoli rabe, yellow pepper and pine nuts
Prosciutto, sun dried tomato and basil pesto
Corn bread, sausage and tri-color peppers

Salmon Pinwheels:

Salmon filled with leeks and gazpacho sauce
Salmon filled with spinach and wild mushrooms

Bruschetta Crostini:

Grilled mushroom with sharp cheddar
Black bean salsa with melted gorgonzola
Prosciutto with smoked mozzarella

Empanadas:

Spinach, scallion, feta cheese
Broccoli rabe, yellow pepper, pignoli
Spicy Columbian beef
Mexican chicken - cilantro and black beans

Focaccia Crostini:

Portobello mushrooms - sun dried tomato
Shitake mushrooms - smoked mozzarella
Asparagus & pepper - melted gryuere

Brioche Panino:

Filet mignon with roasted peppers and horseradish creme
Honey chicken with brie OR Garlic chicken, eggplant and monrchet
Fresh mozzarella, sun dried tomato and fresh basil
Black forest ham with brie and honey mustard
Pan seared salmon with mustard sauce

Panini Tramezzini...Baguettes bite sized:

Fresh mozzarella, sun dried tomato and basil
Smoked mozzarella, grilled eggplant, roasted peppers, saute spinach
Smoked turkey with brie and honey mustard
Lemon pepper chicken with grilled portobellos and sauteed spinach
Filet mignon with roasted peppers and horseradish creme
Filet mignon with sauteed mushrooms and garlic
Filet mignon with garlic and pepperoncini peppers
Black forest ham with brie and honey mustard
Prosciutto, broccoli rabe, roasted pepper and fontina



Hot Chafing Dish Hors D'Oeuvres:

Louisian crab cakes with Cajun mayo
Steamed or fried Szechuan dumplings with ginger-soy
Mini pizza - fresh mozzarella and sun dried tomato
Chicken fingers, BC + hot sauce OR Sesame chicken fingers, HM
Buffalo chicken wings with bleu cheese and hot sauce
Bourbon cured baby back riblettes
Cocktail beef, chicken or vegetable filled mini burritos
Mini potato pancakes - sour cream & caviar
Asparagus and wild rice pancakes with fresh fruit salsa
Coconut chicken with sweet & sour sauce
Firecracker shrimp with wasabi creme
Potato skins filled with bacon and cheddar
Mini Reuben sandwiches
Mini grilled cheese sandwiches

Fresh Fruit, Cookies and Pastries:

Fresh fruit kebobs with raspberry dipping sauce
Ripe strawberries dipped in dark chocolate
Assorted cookies & rich fudge brownies
Chocolate ganache or Cheesecake square
Mini black & white cookies OR Miniature cannoli's & eclairs

CORPORATE GOURMET HORS D'OEUVRES PLATTERS**SMALL:** Choose one (1) selection within each group**MEDIUM:** Choose up to two (2) selections within each group**LARGE:** Choose up to three (3) selections within each group**Group 1**

Fancy crudites vegetable basket with bleu cheese dip

Grilled vegetable kebobs with fresh basil pesto

Poach baby vegetable platter, asparagus, snap peas, finger carrots

Sm. serves up to 15 \$40.00

Med. serves 15-25 \$65.00

Lg. serves up to 50 \$95.00

Group 2

Guacamole and salsa with nacho chips

Eggplant caponata and hummus with toasted garlic pita triangles

Sm. serves up to 15 \$35.00

Med. serves 15-25 \$55.00

Lg. Serves 25-40 \$85.00

Group 3

Italian antipasto platter with garlic rusks

Eggplant Napoleon, montrachet, basil with toasted black bread

International cheese and fruit platter with crackers

Fresh mozzarella and tomato platter with garlic rusks

Fresh mozzarella and tomato skewers with artichoke hearts

Sm. serves up to 15 \$55.00

Med. serves 15-25 \$80.00

Lg. Serves 25-40 \$110.00

Group 4

Focaccia topped with grilled portobello mushrooms

Focaccia with asparagus and roasted peppers

Crostini with mushrooms and cheddar

Crostini with prosciutto and fontina

Sm. serves up to 15 \$50.00

Med. serves 15-25 \$75.00

Lg. Serves 25-40 \$105.00

Group 5

Jumbo shrimp in show peapods / Jumbo Thai style shrimp

Jumbo shrimp cocktail / Jumbo brown chili glazed shrimp

Jumbo garlic and herb shrimp / Jumbo spicy Louisiana shrimp

Sm. serves up to 15 \$70.00

Med. serves 15-25 \$105.00

Lg. Serves 25-40 \$155.00

Group 6

Shrimp skewers with peanut sauce / with papaya-cilantro glaze

Shrimp skewers with garlic / with tnagy Asian BBQ sauce

Sm. serves up to 15 \$50.00

Med. serves 15-25 \$75.00

Lg. Serves 25-40 \$125.00

Group 7

Sesame encrusted tuna skewers with wasabi

Tequila-lime grilled swordfish with mango salsa

Dijon peppercorn salmon skewers

Crabmeat and goat cheese filled mini crepes

Sm. serves up to 15 \$65.00

Med. serves 15-25 \$95.00

Lg. Serves 25-40 \$145.00

Group 8

Eggplant and roasted pepper quesadillas

Cheddar-cilantro and jalapeno quesadillas

Jack cheese, red onion and chicken quesadillas

Smoked salmon quesadillas with fresh dill

Shrimp cheddar and cilantro quesadillas

Sm. serves up to 15 \$50.00

Med. serves 15-25 \$75.00

Lg. Serves 25-40 \$110.00

Group 9

Sesame tahini chicken skewers

Tequila lime marinated grilled chicken skewers

Honey pecan grilled chicken skewers

Sm. serves up to 15 \$45.00

Med. serves 15-25 \$70.00

Lg. Serves 25-40 \$110.00

Group 10

Peking duck wraps with spring vegetables and peanut sauce

BBQ duck Tostitos with wild mushrooms and white cheddar

Sm. serves up to 15 \$60.00

Med. serves 15-25 \$85.00

Lg. Serves 25-40 \$140.00

Group 11

Chicken pinwheels with spinach and wild mushrooms

Chicken pinwheels, prosciutto, sun dried tomato and basil pesto

Chicken pinwheels with cornbread and sausage

Sm. serves up to 15 \$55.00

Med. serves 15-25 \$80.00

Lg. Serves 25-40 \$115.00

**Group 12**

Smoked turkey mini wraps with avocado and radish sprouts

Garlic chicken mini wraps with yellow tomato and honey mustard

Fresh mozzarella, grilled eggplant and basil mini wraps

Grilled artichoke and zucchini mini wraps with hummus

Sm. serves up to 15 \$50.00

Med. serves 15-25 \$70.00

Lg. Serves 25-40 \$95.00

Group 13

Brown chili salmon mini wraps with julienne of spring vegetables

Smoked salmon with capers, watercress and montrachet

Garlic shrimp with roasted peppers and sun dried tomato

Grilled flank steak and roasted corn mini wraps with red beans

Sm. serves up to 15 \$55.00

Med. serves 15-25 \$85.00

Lg. Serves 25-40 \$120.00

Group 14

Ginger flank steak skewers, cranberry cilantro dipping sauce

Spicy chili rubbed flank steak with Texas BBQ dip

Peppercorn sirloin skewer with cognac sauce

Macadamia encrusted lamb loin with Vidalia onion marmalade

Moroccan style lamb skewers with rosemary and nicoise olives

Sm. serves up to 15 \$60.00

Med. serves 15-25 \$90.00

Lg. Serves 25-40 \$140.00

Group 15

Crepes filled with cranberries, pecans and montrachet

Crepes filled with smoked turkey and caramelized apple

Crepes filled with grilled chicken and sun dried tomato

Sm. serves up to 15 \$50.00

Med. serves 15-25 \$75.00

Lg. Serves 25-40 \$115.00

CORPORATE HORS D'OEUVRES FOR PASSING

- *Can be combined with "Fabulous Finger Foods".*
- *Added Service/Kitchen Staff Will Be Required!*
- *Priced upon request for each event.*



- Hamburger "sliders" with the works
- Cuban style "sliders" with grilled onion
- Miniature lamb burgers with tzatziki
- Braised short ribs in crispy wonton cups
- Cipotle rubbed filet mignon on gorgonzola croustades
- Filet mignon on garlic croustades with horseradish creme
- Beef negi-maki with scallions and ginger
- Mini hot dogs with all the fixins'
- Beer basted sausage, grilled onion and peppers on mini buns
- Roasted veal loin tonnatto on toasted focaccia, caper sauce
- Smoked chicken and mango salsa presented on a tortilla round
- Eggplant and roasted vegetable Napoleon on black bread
- Coconut-ginger pancakes topped with mango chutney
- Yukon gold mini pancakes with tomato tartar
- Brie and strawberries in a mini wonton cup
- New potato, shallot, wild mushroom frittata squares
- Spanish cheese tart with Mediterranean olives and pine nuts
- Miniature parmeson-risotto triangles
- Crab salad in mini wonton cups
- Mango crawfish salsa in crispy wonton cups
- Seared scallops, maple syrup glaze in an Asian spoon
- Ahi tuna on black pepper parmesan crackers with wasabi
- Roasted halibut & shaved fennel on pepper parmesan crackers
- Miniature shrimp and sweet potato cake, chipotle tartar sauce
- Capellini with white clam sauce on the half shell
- Fruitta de Mare presented on the half shell
- Chopped baked clams on the half shell
- Traditional mini Maine lobster rolls
- Toasted Maryland crabmeat rolls
- California rolls, spicy tuna and Dragon rolls
- Jumbo shrimp cocktail with peapods
- Jumbo garlic, Tequila-lime or Thai style shrimp
- Mini vegetable spring rolls +
- Asian take-out boxes with sesame tahini noodles + chopsticks
- Steamed turkey potstickers +
- Asian take-out box with sesame noodles + chopsticks
- Steamed shrimp shu mai+
- Asian take-out box with sesame noodles + chopsticks
- Pumpkin bisque mini soup shots
- Gazpacho mini soup shots
- Spicy tomato mini soup shots
- Fresh strawberry mini soup shots
- Brie and pear mini quiche
- Lobster and wild mushroom mini quiche
- Asparagus and goat cheese mini quiche
- Wild mushroom and gruyere mini quiche
- Tomato and leek mini quiche
- Apricot and mascarpone mini quiche

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CORPORATE BARBECUE BUFFET

Indoor or Outside!

- Hamburger "sliders" with all the fixins'
- Hot dog halves with sauerkraut and mustard
- BBQ chicken OR Southern fried chicken (on the bone)
- PLUS Sweet Italian sausage with peppers
- Fresh OR Grilled corn on the cob halves
- AND Buttermilk cole slaw
- Tossed green salad with balsamic vinaigrette
- PLUS Homemade cornbread
- Fresh sliced fruit and watermelon
- Delicious chocolate chip cookies & peanut butter cookies

Including: Heavy weight plastic ware

20-50 people	\$23.95	pp
51+ people	\$21.95	pp

Additional fees for service/kitchen staff may be required.

Additional fees for rental equipment may be required.

CORPORATE DOWNEAST MAINE CLAMBAKE

Indoor or Outside!

- 1-1/4 lb Maine lobsters with butter and lemon
- Jumbo shrimp cocktail with tangy horseradish cocktail sauce
- Steamed little neck clams & mussels with roasted tomato salsa
- Hot dog halves OR Grilled BBQ chicken breast
- Red bliss potatoes with sour cream & chive
- Fresh picked corn on the cob OR Grilled corn halves
- Carrot and raisin cole slaw
- Tomato and cucumber salad with creamy vinaigrette
- AND Hearty seven grain bread & Raisin-pecan rolls

DESSERT:

- Juicy fresh sliced fruit and watermelon with ripe strawberries
- Grandma's chocolate chip, oatmeal and peanut butter cookies

Including: Heavy weight plastic ware

20-50 people	\$44.95	pp
51+ people	\$42.95	pp

Additional fees for service/kitchen staff may be required.

Additional fees for rental equipment may be required.

CORPORATE HAWAIIAN LUAU

Indoor or Outside!

FIRE STARTERS:

- Imu Kahlua BBQ baby back ribs
- Grilled swordfish skewers with fresh lime
- Lollipop coconut shrimp with sweet & sour sauce
- Lomi Lomi salmon with chopped tomato and scallion
- Macadamia nut encrusted sirloin skewers
- Avocado corn salsa with plantain chips
- Hawaiian grilled garden vegetable kebobs
- Plantain crusted crab cakes with chili dip

POLYNESIAN LUAU DINNER SPREAD:

- Pineapple Haupia grilled chicken with sweet peppers and onions
- Ahi sesame encrusted Poke (fresh tuna) with tropical fruit salsa
- Baby greens with grilled oranges, jicama and almonds
- Sweet potato salad with chili-lime dressing
- Steamed rice with stir-fried vegetables
- Hawaiian sweet bread and macadamia-pumpkin bread

SWEET MAUI DESSERTS:

- White chocolate macadamia nut cookies
- Chocolate coconut brownies
- Caramelized banana and custard Hawaiian trifle
- Fresh fruit kebobs with raspberry puree

Including: Heavy weight plastic ware

20-50 people	\$40.95	pp
51+ people	\$38.95	pp

Additional fees for service/kitchen staff may be required.

Additional fees for rental equipment may be required.